

INFORMATION LETTER

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NATIONAL CANNERS ASSOCIATION

For Members
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N.C.A. Issues Revised Labeling Manual

The revised N.C.A. Labeling Manual, entitled *Modern Labels for Canned Foods*, was mailed on June 1 to all members. Copies will be distributed to label manufacturers and others within the next few days.

The new Manual is the fourth revision of a publication that has served the canning industry for many years as a convenient summary of labeling terms and the federal regulations that affect them.

The Labeling Manual is intended to encourage the use of uniform and meaningful terms that describe the important factors bearing on the quality of canned foods.

In loose-leaf form, pages of the Manual will be revised as required by changes in regulations or recommendations of the N.C.A. Labeling Committee.

Some months ago when it was thought that the Manual would be only partially revised, a letter was sent to all previous Manual holders requesting a response for continuation of their names on the mailing list. Many did not respond and it soon became apparent that it would be impossible to use the old list inasmuch as it is the desire of N.C.A. to get the Manual into the hands of everyone who will use it. For these reasons it was decided to disregard all previous requests and to begin anew in compiling a mailing list for the Manual. Therefore, in the initial mailing copies of the revised Labeling Manual are being sent only to the headquarters office of each member of the N.C.A. and of the Label Manufacturers National Association. Additional copies will be furnished upon request.

Mailings to other groups will be made according to their needs and ability to use the Manual. Questions or comments regarding the use of the Manual should be addressed to the Office of the Secretary of N.C.A.

House Labor Committee To Consider Wage-Hour Bill Sharply Curtailing Canners' Overtime Exemptions

A drastic curtailment of the canning industry's exemptions from penalty overtime is proposed in legislation being considered by the House Labor Committee. A subcommittee bill dated June 2, and presented to the full Committee without recommendation, eventually would cut in half the two 14-week seasonal exemptions from overtime now available to fruit and vegetable canners.

This would be accomplished by allowing 10 weeks of exemption under Section 7(b) (3) and 10 weeks under Section 7(c) during the first year following enactment, and only 7 weeks of exemption under each Section thereafter. Fish canners, who now have a year-around exemption from overtime, would be reduced to a 14-week exemption of 12 hours a day and 56 hours a week. This new fishery exemption would apply to packing, processing, canning, freezing, and other handling and distribution of fish and sea foods.

This new unnamed, unnumbered House subcommittee bill would increase the minimum wage to \$1.15 the first year, to \$1.20 the second year, and to \$1.25 thereafter. The bill would not affect agricultural labor nor would it change the "area of production" exemption from minimum wage and penalty overtime in the present law.

The full House Committee on Education and Labor is scheduled to meet in executive session on Tuesday, June 7, to begin consideration of the subcommittee print.

Under date of May 23 Chairman John C. Hemingway of the N.C.A. Legislative Committee wrote all canners and warned them of efforts to strip the industry of its exemptions under the Fair Labor Standards Act. He urged members of the industry to ask their Congressmen and Senators to convey the facts that make necessary the retention of the exemption to the members of the House and Senate Labor Committees. The Association has presented the facts to both the House and Senate Committees (see INFORMATION LETTERS of May 28, 1959, page 191, and May 14, 1960, page 155). The Legislative Committee discussed the industry's need for exemptions from penalty overtime with members of Congress in March, at the time of its annual meeting in Washington.

Many members of the N.C.A. Board of Directors visited their Congressmen last month while attending the spring Board meeting, and pointed out that the removal of the exemptions would not help spread employment, the basic purpose of a statutory limitation on hours.

Accompanying Mr. Hemingway's letter of two weeks ago in which he urged all canners to write or wire members of Congress was the following fact sheet that summarized the need for the retention of the exemptions:

The canning industry opposes all legislative attempts to eliminate the seasonal exemptions in the federal wage and hour law. The basis for this opposition has rested on several factors.

(1) The canning industry is composed of a large number of competing producers of varying output scattered over a large area with widely differing weather and harvesting conditions.

(2) Canning operations are conducted on a strictly seasonal basis and each season is usually of short duration.

(3) Since the forces of nature control the flow of the raw product to the cannery, the number of hours per day or per week that must be worked in any canning plant during the peak of the season will fluctuate considerably, and will always depend on weather con-

ditions and the amount of raw product reaching the canning plant.

(4) There is typically a serious temporary shortage of available canner manpower during the active season. Many canning plants are located in small towns in rural areas where additional labor is not readily available. The overtime hours vary, and are not sufficient to attract enough labor to operate a regular second shift.

(5) Because natural and seasonal factors will vary from region to region, and even county to county, some canneries necessarily must work many more additional hours than others. If canners were obligated to pay penalty overtime, their costs would vary with these natural factors. Thus, although a basic purpose of the Fair Labor Standards Act is to prevent discrimination arising from different labor costs, the effect of removing the canning exemptions would be to foster such discrimination.

(6) Both producers and consumers would suffer from an elimination of the canning exemptions, for prices would rise, all raw produce might not be used, and peak quality could not be maintained.

Poultry Products Inspection Act

A subcommittee of the House Agriculture Committee will hold a public hearing June 13 on a bill, H.R. 11050, to authorize USDA to continue to exempt certain poultry processing plants from mandatory inspection under the Poultry Products Inspection Act.

The Act authorizes exemptions from mandatory inspection in instances when it would be "impracticable" to inspect, but this authority will expire June 30. The proposed legislation would extend USDA's discretionary authority indefinitely.

The hearing had been scheduled for May 23 but was postponed because of

substantial difference of opinion among interested parties on the merits of the bill. The hearing on June 13 will be held by the Dairy and Poultry Subcommittee under the chairmanship of Representative Johnson (Wis.). Other members of the subcommittee are Representatives Abernathy (Miss.), Thompson (Texas), Hagen (Calif.), Coad (Iowa), Levering (Ohio), McIntire (Maine), Dixon (Utah), Quis (Minn.), and Pirnie (N.Y.).

Color Additive Bill Approved; N.C.A. Proposals Rejected

The House Committee on Interstate and Foreign Commerce on June 2 approved a color additive bill and ordered it reported to the House. The Committee failed to incorporate the changes proposed by the N.C.A. in statements and testimony before the Committee.

The Committee print substantially reflects the views expressed by Secretary Flemming and is based, for the most part on H. R. 7624, the original bill drafted and supported by the Department of Health, Education, and Welfare.

The N.C.A. had proposed to amend H. R. 7624 in three fundamental respects. First, it was proposed that the bill be limited to coal-tar colors or other toxic artificial coloring substances. This proposal was not accepted by the Committee, and as the bill now stands, virtually any substance capable of imparting some color to a finished food product will be subject to strict pretesting and licensing procedures, even though no question of safety exists. Exemptions will be available *only* for those substances that the Secretary finds by regulation to be used *solely* for purposes other than coloring.

Second, N.C.A. had urged that the licensing of color additives be based *only* on questions of safety, not on other economic or functional factors having nothing to do with public health. The Committee print retains the provisions of H. R. 7624 that authorize the Secretary to refuse to list a color additive if he finds that it is not "suitable" or will not achieve its intended physical effect, or will promote deception of consumers.

Third, N.C.A. had proposed that full procedural safeguards be included in the temporary listing provisions of the bill, which will be in effect for the first two and a half years after enactment. Secretary Flemming subse-

Raw Products Vegetable Research Committee Meets

The Vegetable Projects Steering Committee of the N.C.A.'s Raw Products Research Committee met in Chicago on May 25 to outline specific plans for the season. Committee members present at the meeting were Carl G. Smith, chairman, Charles E. Geise, Max D. Reeder, Ralph H. Whitmer, Eldrow Reeve, and Oscar C. Zebisch. Also present at the planning session were Alvin C. Moll, Chairman of the Raw Products Committee; Win D. Tyler, Chairman of the Raw Products Research Committee; Ray Floate, Chairman of the Fruit Projects Steering Committee; and members of the staff of the Raw Products Research Bureau.

The Vegetable Subcommittee programs were discussed and specific areas of activity assigned to individual subcommittee members. Among the projects receiving attention this year are research on precision vegetable planters being conducted by several experiment stations and equipment manufacturers, the development of pea and bean harvesting equipment, seed quality research being conducted at state experiment stations and by the USDA, and development in mechanical harvesting and handling of tomatoes. Committee members will also participate in special technical meetings relating to raw product production.

The program of the Fruit Projects Steering Committee was briefly discussed by Mr. Floate and projects to be followed by this committee during the year were delineated.

quently proposed the inclusion of some procedural safeguards, and the Committee print adopted his proposal, in part satisfying N.C.A. objections.

Over strong objections of a number of industry witnesses, the Committee retained the Delaney anticancer clause, which provides that a color additive shall not be listed if it is found to induce cancer when ingested by man or animal. The Committee added, however, a provision calling for consideration by a scientific advisory committee of questions arising under the anticancer clause. The recommendation of the advisory committee would not be strictly binding on the Secretary, but they would be made a part of the record and would be entitled to the same weight as other evidence presented at the hearing on the color additive in question.

Canned Foods to Be Sought For Chilean Relief

The American National Red Cross has appealed to the canning industry to furnish canned foods to help feed those rendered homeless in the recent Chilean earthquake. Plans to make this appeal to canners are being developed. The Red Cross has advised the N.C.A. to withhold the appeal to its members until the details of these plans have been fully developed. A letter to the membership incorporating the details of the Red Cross request will be sent in the near future.

Canned Foods for UN

The United Nations seeks to buy quantities of canned foods for feeding the United Nations Emergency Force at Gaza in the United Arab Republic. The UN requirements are listed in the invitation for bids, No. UNEF 60-4, issued by the UN Purchase and Transportation Division, New York, N. Y., and include quantities of canned pineapple juice, tomato juice, apple juice, grapefruit and orange juice blend, fruit jams, catsup, pickles and pickle relish, corned beef, salmon, tuna, herring, sardines in tomato sauce, mackerel, and liver paste.

Bids are returnable June 29. Further information regarding the UN purchases may be obtained from D. J. Casey, United Nations Headquarters, New York, N. Y., PLaza 4-1234, extension 148.

Vegetables for Processing

SUMMARY OF NINE CROPS

A one percent increase over last year's planted acreage of nine processing crops is indicated for 1960, according to the Crop Reporting Board of USDA.

Plantings this year are expected to be 10 percent less than the average for 1949-58.

Following is a summary of 1960 prospects according to individual crop, compared with 1959 planted acreages:

Crop	1959 (acres)	1960 Pros- pective (acres)	Per- cent change from 1959
Green lima beans...	84,870	97,290	+15
For canning.....	31,580	33,540	+6
For freezing.....	53,290	63,750	+20
Snap beans.....	174,000	184,650	+6
For canning.....	134,750	139,850	+4
For freezing.....	39,250	44,800	+14
Beets.....	13,700	14,770	+7
Cabbage (contract) for kraut.....	7,880	8,090	+14
Sweet corn.....	450,000	438,370	-3
For canning.....	381,920	362,050	-5
For freezing.....	68,080	76,320	+12
Cucumbers for pickles.....	106,770	103,100	-3
Green peas.....	361,800	370,370	+2
For canning.....	234,100	232,560	-1
For freezing.....	127,640	137,780	+8
Spinach (winter and early spring).....	10,700	9,900	-7
Tomatoes.....	296,030	293,250	-1
Total, 9 crops.....	1,505,810	1,520,690	+1

GREEN PEAS FOR PROCESSING

The acreage planted or to be planted in 1960 to green peas for processing was estimated as of May 15 at 370,370 acres, according to the Crop Reporting Board of USDA. This total is

2 percent more than last year's plantings but is 18 percent below average.

The acreage intended for canning was estimated at 232,590 acres, only slightly less than last year but 30 percent below the average for 1949-58. The acreage planted for freezing totals 137,780 acres, 8 percent more than in 1959 and 12 percent above average.

On the basis of May 15 conditions in California, 12,820 tons are in prospect for canning and freezing. This compares with 11,790 tons harvested last year and the 10-year average of 12,200 tons.

Favorable weather and crop conditions have been reported in the Middle Atlantic area, eastern Oregon and Washington, Utah, Idaho, Colorado, and California. Most other areas have reported late planting, and unfavorable weather for crop development.

State	10-year ave. 1949-58 (acres)	1959 (acres)	1960 Prelim- inary (acres)	Per- cent change from 1959
N. Y.....	23,200	11,900	12,000	+
Pa.....	12,500	6,200	5,400	-13
Ind.....	2,900	1,900	1,800	-5
Ill.....	27,700	23,000	26,400	+15
Mich.....	5,800	4,100	3,800	-7
Wis.....	128,500	87,000	86,500	-1
Minn.....	58,000	44,100	46,700	+6
Del.....	3,600	6,900	6,200	-10
Md.....	8,800	7,300	6,000	-18
Va.....	2,100	900	800	-11
Idaho.....	11,700	10,900	13,200	+21
Wash.....	67,300	69,000	72,900	+6
Ore.....	58,900	60,400	59,100	-2
Calif.....	10,200	7,900	8,100	+3
Other states ¹ ...	32,700	20,300	21,470	+6
U. S. Total....	453,900	361,800	370,370	+2
For canning....	330,700	234,100	232,590	-1
East & Central	170,620	168,790	168,790	-
West.....	63,540	63,800	63,800	0
For freezing....	123,100	127,640	137,780	+8
East & Central	34,990	40,680	40,680	0
West.....	92,650	92,650	97,100	+5

¹ Ark., Colo., Iowa, Kans., Maine, Mo., Mont., Nebr., N. J., Ohio, Okla., Tenn., Utah, W. Va., and Wyo.

SNAP BEANS

Low temperatures and rain delayed planting or crop development in most sections. The only areas where conditions for this crop have been favorable this season were Texas and Colorado and Idaho and Utah.

SWEET CORN

In the Northwest planting generally is a week behind schedule, except east of the Cascades, where conditions were reported normal. In the Middle Atlantic states planting was about on schedule, but cool weather delayed development. Cool weather and rains have delayed planting in the Midwest.

FTC Issues 16-Point Guide on Promotional Allowances

To encourage wider understanding by businessmen of the laws prohibiting the granting and receiving of illegal promotional allowances for advertising and special services, the Federal Trade Commission has issued a 16-point Guide on Sections 2(d) and 2(e) of the Robinson-Patman amendment to the Clayton Act.

In announcing the Guide on June 3, the Commission emphasized that the Staff Guides are being made public for the sole purpose of educating businessmen and the public on the requirements of the law. At the same time, the Commission reiterated its purpose to continue vigorous enforcement of the law by every means at its command.

Commissioner Edward T. Tait pointed out that the Guides are couched in layman's language in order to reach as wide a readership among businessmen as possible. He also observed that a common excuse for non-compliance with the provisions of Sections 2(d) and 2(e) has been that their prohibitions are too complex for the non-lawyer to understand.

Canners who make available to customers promotional services or facilities, or who make payments to customers for such services and facilities, should find the FTC Guide helpful in the day-to-day operation of their promotional plans.

Copies of the 16-point Staff Guide on Robinson-Patman Act requirements on promotional allowances are available from the Bureau of Consultation, Federal Trade Commission, Washington 25, D. C.

MSSA Requirements for Canned Sweet Cherries

Tentative requirements for canned sweet cherries from the 1960 crop to meet the needs of the armed services were announced May 25 by the MSSA. Procurement will be made by Headquarters, Oakland Region, MSSA, 2155 Webster St., Alameda, Calif.

Tentative requirements are for 419,700 pounds of Grade A or B cherries in No. 303 cans and 731,000 pounds in No. 10 cans. This is the equivalent of 17,488 cases 24/203 and 18,049 cases 6/10, respectively.

U. S. to Negotiate Tariffs on Many Processed Food Products

Announcement was made May 27 that the United States will participate in multilateral tariff negotiations in late 1960 and early 1961 with at least 27 other countries.

In the tariff bargaining the United States will seek to obtain tariff reductions and other customs treatment favorable to U.S. exports, in exchange for reductions in U.S. duties on products from abroad.

The negotiations will be held in Geneva within the framework of the General Agreement on Tariffs and Trade (GATT), an international trade agreement.

IMPORTS

In the formal notice regarding the negotiations the Interdepartmental Committee on Trade Agreements issued a list of some 2,500 products on which the U.S. may consider offering U.S. tariff concessions, for the purpose of receiving reciprocal concessions from other countries. The "offer list" includes the following food products:

Fruit products: canned figs; jellies, jams, marmalades, and fruit butters made of currants and other berries, quince, and orange marmalade; candied and glace fruits; and grape juice.

Vegetable products: canned and dried mushrooms; tomato paste and sauce; cucumber pickles; pickled onions; thin soy sauce; soups; and pimientos.

Fish products: canned smoked sardines; antipasto; anchovies; fish balls, cakes, and puddings; kippered herring; pickled herring; clams; fish paste and sauce; and fish roe.

Meat products: canned pork sausage.

The official language describing the food products on the "offer list" is reproduced on page 191.

The United States may not necessarily agree to reduce tariffs on all of the products listed, but the public notice is required by law as the first step in the tariff-cutting procedure. The U.S. will not grant a concession—a reduction in tariff rate or a binding of an existing rate—on any product not on the May 27 list or on a subsequently published list.

Under the Trade Agreements Extension Act of 1958 the President is authorized to reduce U.S. duties, in annual stages, by not more than 20 percent of the rates existing on July 1, 1958. Alternately, he may reduce any rate by 2 percentage points ad valorem, or he may reduce to 50 per-

cent ad valorem any rate which is in excess of 50 percent.

The forthcoming negotiations will be the "fourth round" of tariff negotiations under the GATT, the previous rounds having been held in Geneva in 1947, in Annecy, France, in 1949, and in Torquay, England, in 1951.

The United States expects to negotiate with the Commission of the European Economic Community on behalf of the six Common Market countries (Belgium, France, Germany, Italy, Luxembourg, and The Netherlands); with 17 other GATT countries (Australia, Austria, Canada, Chile, Denmark, Dominican Republic, Finland, Haiti, India, Japan, New Zealand, Nicaragua, Norway, Peru, Sweden, United Kingdom, and Uruguay); and with four other countries (Israel, Spain, Switzerland, and Tunisia) which have acceded to the GATT or are expected to do so.

Negotiations are conducted on a bilateral basis between pairs of countries. Each country generally negotiates the tariff on a particular product with the country which is the "principal supplier" of that product. In accordance with the United States' most-favored-nation tariff policy, as well as the rules of the GATT, the tariff rates of any one country are applied uniformly to imports from all other countries, and all countries thereby obtain the benefit of any concession granted by one country to another.

Domestic producers, importers, and other interested persons are invited to present their views to the Committee for Reciprocity Information on whether concessions should or should not be made on products on the published "offer list" together with all possible pertinent information about such products.

Submissions may also be presented to assist in compliance with the policy recommended in the President's message to Congress of March 30, 1954, relating to avoidance of concessions on products made by workers receiving wages which are substandard in the exporting country which is the principal supplier.

The Committee for Reciprocity Information, which will receive and consider all submissions with regard to the tariff negotiations, is an interagency group on which the Tariff Commission and the Departments of State, Treasury, Defense, Interior, Agriculture, Commerce, and Labor are represented.

Public views with regard to the forthcoming negotiations should be

submitted in writing to the CRI by June 27. The CRI will hold public hearings beginning July 11 for those requesting to be heard.

The Tariff Commission will follow the same schedule in connection with its "peril point" investigation on the extent to which U.S. concessions on listed products may be made without causing or threatening injury to a domestic industry producing like or directly competitive products.

EXPORTS

For the first time and with the objective of expanding exports of U.S. products, the announcement contained a tentative list of export items on which the United States will consider requesting tariff concessions from other countries during the forthcoming negotiations.

The export list is designed to cover items of significance in U.S. export trade with a view toward easing difficulties experienced by American exporters through foreign tariffs. The export list includes the following food products:

Fruits and preparations: canned grapefruit, apricots, peaches, pineapple, fruit cocktail and fruit salad, baby food fruits; and pineapple juice, citrus juices, and fruit juices for babies.

Vegetables and preparations: canned asparagus, corn, soups including those made from meat or meat stock, tomatoes, tomato paste for cooking, tomato juice, baby food vegetables, vegetable juices, and catsup and similar tomato table sauces.

Fish and fish products: canned salmon, sardines or pilchards, mackerel, oysters, and shrimp.

Meat and meat products: canned meat and meat products including poultry.

It was announced that "This list is published in the hope that American exporters will submit their views and supporting information to the CRI bearing on additions to or deletions from the list, the countries from which concessions should be requested on particular items, and the extent to which the existing customs treatment should be modified to permit development or expansion of trade in those markets.

"Such information will be helpful to the interdepartmental trade agreements organization in its efforts to obtain meaningful benefits for American exporting industries and agricultural producers. A series of consultations currently being held by the Department of Commerce with representatives of American export indus-

tries has already brought forth many useful comments and suggestions of this nature. In addition to that continuing series of consultations, the CRI will be available to receive the information and recommendations requested here."

As in previous general tariff conferences, the forthcoming negotiations at Geneva will have as their aim the reduction of the general level of tariffs and other charges on imports through the exchange of reciprocal and mutually advantageous concessions. To the extent that particular contracting parties are able to negotiate mutually satisfactory concessions, negotiations

may also cover certain nontariff barriers such as the protection afforded by import monopolies, internal quantitative restrictions, and the like.

The forthcoming tariff conference will include four categories of negotiations to be held in two stages. The first stage, which is scheduled to open in September, will cover renegotiations with the European Common Market countries and of other, existing GATT agreements. The second stage, which is expected to begin early in 1961, will cover negotiations among GATT countries for new concessions and negotiations involving new GATT countries.

List of Food Products on Which the U. S. May Reduce Tariffs

The Interdepartmental Committee on Trade Agreements on May 27 issued formal notice of the intention of the United States to participate in multilateral tariff negotiations within the framework of the General Agreement on Tariffs and Trade. The announcement included a list of products on which the U. S. may consider offering tariff concessions (see story at left). That list included the following food products:

Tariff Par.

703 Bacon, hams, and shoulders, and other pork, prepared or preserved; Made into sausages of any kind (except fresh pork sausage).

705 Extract of meat, including fluid.

712 Birds, prepared or preserved in any manner and not specially provided for; Pate de foie gras and similar goose-liver products.

718(a) Fish, prepared or preserved in any manner, when packed in oil or in oil and other substances; Sardines, neither skinned nor boned, if smoked and valued over 30 cents per pound (including weight of immediate container); and antipasto.

718(b) Fish, prepared or preserved in any manner, when packed in air-tight containers weighing with their contents not more than 15 pounds each (except fish packed in oil or in oil and other substances); Anchovies; fish balls, cakes and puddings; and herring in tomato sauce, kippered, or smoked, and in immediate containers weighing with their contents over 1 pound each.

719 Fish, pickled or salted (except fish packed in oil or in oil and other substances and except fish packed in air-tight containers weighing with their contents not more than 15 pounds each): (1) Salmon; (2) Cod, haddock, hake, pollock, and cusk, neither skinned nor boned (except that the vertebral column may be removed), when containing not over 43 per centum of moisture by weight; (3) Cod, haddock, hake, pollock, and cusk, skinned or boned, whether or not dried; (4) Herring, whether or not boned, in bulk or in immediate containers weighing with their contents more than 15 pounds each and containing each over 10 pounds of herring, net weight.

720(a) Fish, smoked or kippered (except fish packed in oil or in oil and other substances and except fish packed in air-tight containers weighing with their contents not more than 15 pounds each): (2) Herring, whole or beheaded, but not further advanced, if hard dry-smoked;

(3) Herring, eviscerated, split, skinned, boned (if smoked), or divided into portions; (5) Cod, haddock, hake, pollock, and cusk, filleted, skinned, boned, sliced, or divided into portions.

721(b) Clams other than razor clams and clams in combination with other substances (except clam chowder), packed in air-tight containers.

721(c) Fish paste and fish sauce.

721(d) Caviar and other fish roe for food purposes (except sturgeon roe), boiled and packed in air-tight containers, whether or not in bouillon or sauce.

739 Orange and lemon peel, crude, dried, or in brine.

740 Figs, fresh or in brine; figs, prepared or preserved, not specially provided for.

751 Jellies, jams, marmalades, and fruit butters (except cashew apple (anacardium occidentale), guava, mamey colorado (calocarpum mammosum), mango, papaya, pineapple, sapodilla (sapota achras), sour-sop (annona muricata), and sweetsop (annona squamosa)).

752 Fruits, in brine, pickled, dried, desiccated, evaporated, or otherwise prepared or preserved, and not specially provided for: Bananas; guavas, in brine, pickled, dried, desiccated, or evaporated; cashew apples (anacardium occidentale); mameys colorados (calocarpum mammosum); papayas; plantains; sapodillas (sapota achras), sour-sops (annona muricata); and sweetsops (annona squamosa).

752 Candied, crystallized, or glace apricots, figs, dates, peaches, pears, plums, prunes, prunelles, berries, and other fruits, not specially provided for.

755 Mushrooms, dried, or otherwise prepared or preserved.

760 Peas (not including chickpeas or garbanzos), dried, or split.

772 Tomatoes, prepared or preserved in any manner: Tomato paste and sauce.

775 Vegetables (including horseradish) if pickled, or packed in salt or brine (except onions packed in salt); sauces of all kinds, not specially provided for; soy beans, prepared or preserved in any manner; soups, soup rolls, soup tablets or cubes, and other soup preparations, pastes, balls, puddings, hash (except corned beef hash), and all similar forms, composed of vegetables or of vegetables and meat or fish, or both, not specially provided for; pimientos, packed in brine or in oil, or prepared or preserved in any manner.

806(a) Grape juice, grape sirup, and other similar products of the grape, by whatever name known, containing or capable of producing alcohol.

Sesqui Broadcasts, Telecasts Heard by Nearly 84 Million

The Sesquicentennial of canned foods and the tin can has been the subject of some 25 broadcasts and telecasts since the publicity program was inaugurated as part of the N.C.A. Consumer and Trade Relations Program and that of the Can Manufacturers Institute. Since five of these were telecasts over TV networks, the total estimated listening audience is close to 84 million people.

For each of these radio or TV scripts copy was created not only to register the 150th birthday of canning but to acquaint consumers with the accomplishments of canning and the container, the economic and scientific progress made, and the great contribution to the public welfare in terms of quality, wholesomeness, safety, variety, nutritive value, convenience and other factors.

Among the network shows that have used the material are "Maverick," "Alcoa Presents" (twice), Johns Hopkins File 7, and Morgan Beatty's newscast. The message has gone out from more than a dozen broadcasters whose programs are carried on regional networks, as well as some local stations. Broadcasts and telecasts have originated in Baltimore, Boston, Chicago, Los Angeles, New York City, Oakland, Philadelphia, San Francisco, and Washington.

The above record is based only on programs reported to N.C.A., and it is believed that at least this many or more broadcasts were unreported.

Shipments of Metal Cans and Glass Containers, Jan.-March

(Bureau of the Census)

METAL CANS

	Jan.-March	
	1959	1960
	(short tons of steel)	
Fruit and fruit juices (including cans for fruit base still drinks sold as soft drinks).....	317,548	133,917
Vegetable and vegetable juice.....	34,527	82,014
Meat, including poultry.....	19,457	38,004
Fish and sea food.....	119,025	22,023
Baby food, including formulas		11,165
"Other" foods, including soups		117,308

GLASS CONTAINERS

	Jan.-March	
	1959	1960
	(thousands of gross)	
Wide-mouth food (including fruit jars, jelly glasses, and packers' tumblers).....	9,981	10,331
Narrow-neck food.....	3,400	3,704

U. S. Steel Devotes Issue of House Organ to Canned Foods

The importance of canning and the significance to civilization of the birth in 1810 of canned foods and the tin can were featured throughout the May issue of the house organ *U. S. Steel News*, which is circulated to 282,000 employees, stockholders and others.

The issue carries a four-color cover, using the symbolic cornucopia picture developed in the early days of the N.C.A. Consumer and Trade Relations Program. This abstract of tin cans and fresh produce is reproduced in black and white and explained on the inside contents page.

An editorial by L. B. Worthington, president of U. S. Steel, salutes the birthday of canning and the metal container. Two generously illustrated feature articles, running to a total of 10 pages, appear in the issue—"The Tin Can—American Lifeline for 150 Years" and "Preserving the Harvest." For these the Information Division and N.C.A.'s public relations counsel, Dudley-Anderson-Yutz, prepared background editorial material and supplied 16 pictures and captions.

Sidney B. Cutright

Sidney B. Cutright, 77, who was associated with The Illinois Canning Company, Hoopston, Ill., for 43 years, died May 27. He had served that company in almost every capacity, including the presidency, and also served his state and national associations.

His first connection with the canning industry was in 1902 when he had a summer job in the plant of the Chillicothe Canning Company. He was graduated from Bradley University in 1903 and was in the lumber business until 1911, when he joined The Illinois Canning Company and moved to Hoopston.

Mr. Cutright was president of the firm for a number of years and at the time of his death was a member of its board of directors and a consultant. But his love was for the contacts with broker and customers afforded by the sales department, and he was proudest of his accomplishments in that field.

He served the Illinois Cannery Association three terms as president. He was a member of the N.C.A. Board of Directors, 1936-38, and on its Resolutions Committee and Home Economics Committee during World War II. He was appointed a member of the Finance Committee and Administrative Council in 1944 and served the

N.C.A. in that capacity until this year.

Mr. Cutright also took part in local civic affairs, in Boy Scouts, Red Cross, chamber of commerce, and similar activities. He assisted selective service for 10 years.

Mr. Cutright was honored in 1958 with the presidency of the Old Guard Society.

American Girl Magazine

"Here are menus, recipes, and suggested convenience foods that will take the urgency out of emergency meals," says Mrs. Alice Sanderson Rivoire in her "Cooking with Judy" article in the June issue of *American Girl* magazine, the official publication of the Girl Scouts of the U.S.A. which is read by over 2 million girls aged 10 through 16, as well as Girl Scout leaders throughout the country.

In the article Mrs. Rivoire is helping "Judy and Bob" plan a quick meal for their homeroom committee meeting, and she has given them a list of "convenience foods" to choose from.

The simple supper menu suggested includes canned tomato juice, beef stew, asparagus and canned fruits. The author gives a list of other convenience foods that might also be kept on hand for emergency meals.

The list and ten recipes given use a large number of canned foods: beef stew, pork sausage links, sweet potatoes, applesauce, asparagus, spaghetti in tomato sauce, spaghetti sauce with

Vo-Ag Teachers Instructed on Canning Crops Contest Details

Launching the Sixth Annual Canning Crops Contest, the booklet *What Makes A Champ?* has been sent nationwide to 2,876 vocational agriculture teachers by Dudley-Anderson-Yutz, public relations counsel acting for the N.C.A. in this annual Consumer and Trade Relations project.

The mailing pointed out to the vo-ag teachers that their guidance and encouragement of students would make the contest a valuable educational experience for every young entrant. The booklet gives full particulars on how to enter and qualify for the contest; N.C.A.'s interest and the role of the National Junior Vegetable Growers Association. It describes the awards and outlines what vo-ag teachers, canners, canners' fieldmen, and state canners association secretaries should do to make the contest successful from every point of view.

Accompanying the mailing were membership applications to N.J.V.G.A. and return postcards enabling vo-ag teachers to borrow the film "Dear Eddie," which further explains the contest.

meat or meat balls, salmon, pears, figs, apple slices, pineapple, and cream of chicken, cream of mushroom, cream of asparagus, cream of celery, tomato and beef soups.

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